



**LONDONHOUSE®**  
C H I C A G O

BRIDGES LATE WINTER AFTERNOON TEA

## RARE TEA CELLAR

### BLACK TEAS

**2012 vintage Hot Chocolate Pu-Erh**, cave aged black tea blended with single estate cocoa nibs and real Madagascar vanilla

**Canadian Ice Wine Elixir**, high mountain grown black tea blended with Canadian Ice wine

**Crema Earl Grey**, high mountain black tea scented with the finest Italian Bergamot oil and dairy essence

**Darjeeling**, roasters tea from Norther India. Delicate vegetal, mossy, fruity and citrus flavors

### GREEN TEAS

**Italian green almondine**, high mountain estate grown Chinese green tea blended with the finest fresh pressed Italian almond oil and Seville Orange

**Emperor's Genmaicha**, a special Japanese tea that blends high quality Sencha green tea with fire-toasted rice

**Sencha** - the flavor profile is light and refreshing with a mild sweetness and the aroma is fresh and green

### FLOWERS AND HERBS

**Georgia Peach Nectar Rooibos (organic)**, a blend of South African organic rooibos, peach puree and peach pieces, an amazing nose of peach, with a natural sweetness that is great hot or over ice

**Mallorca Melon**, a blend of ripe Spanish fruits and Hibiscus flowers.

**Emperor's Lemon Meritage**, proprietary blend of lemon leaves and lemon peels.

**Chamomile** - brews a beautiful golden cup with a delicate, classic apple-like flavor and fragrance

**Peppermint** - naturally caffeine-free, its strong menthol flavor will invigorate you

### LIBATIONS

	G	B
LH MIMOSA	14	
BLOODY MARY	16	

### CHAMPAGNES

Veuve Clicquot, Brut, Yellow Label, France	30	150
Perrier-Jouet Grand Brut, France	35	150
Dom Perignon, France		300

### SPARKLING

HOUSE SPARKLING	13	46
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### SAUVIGNON BLANC

FERRARI CARANO FUME BLANC, Sonoma, California	15	50
CLOUDY BAY, Marlborough, New Zealand	20	65

### ROSÉ

CHATEAU D'ESCLANS, WHISPERING ANGEL, Provence, France	16	56
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## BRIDGES LATE WINTER AFTERNOON TEA

55

### SAVORY

**(VG) Brandied Mushroom mousse crepe**  
vegan crepe, seasonal mushrooms, vegan cream

**Vichyssoise**,  
chilled potato leek soup

**Duck a l'orange crostini**  
confit duck rilette, candied orange peel, chives

**(V) Butternut squash tart**  
roasted squash, toasted pepita, goat cheese dust

**\*Beet cured salmon gravlax**, pumpernickel toast  
crème fraîche, red onion, dill

**Honey wheat cannoli**, tarragon egg salad, chive, caviar

### SWEET

**Meyer lemon tart**, burnt honey meringue

**Carrot parsnip cake**, cream cheese icing, candied kumquat

**Chocolate dome**, milk chocolate mousse,  
dark chocolate cream, chocolate sable

**Macaron**, calamansi lime, white chocolate, pink peppercorn

**Donut**, vanilla bean glaze, orange zest

### IN THE BASKET

**Cranberry orange scone**

**Lemon poppyseed scone**

**Shortbread cookie**

**Cinnamon coffeecake**

### KIDS MENU

25

**Ham and cheese stars**

**Sesame butter and grape jelly bites**

**Tomato & hummus**

**Cake pop**

**Chocolate chip cookies**

**Glazed donut**

(V) Vegetarian | (VG) Vegan  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Executive Chef | Elizabeth Sweeney  
Executive Pastry Chef | Thomas Gorczyca